

Danie de Wet Chardonnay Sur Lie 2004

Coucoucours Mondial de Bruxelles 2005 - Silver

An unwooded Chardonnay matured on the lees, producing a fresh, lemony flavoured wine with a grapefruit yeasty, nutty aftertaste.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Danie de Wet

wine of origin : Breede River

analysis : alc : 13.68 % vol rs : 4.0 g/l pH : 3.23 ta : 6.2 g/l so2 : 74 mg/l fso2 : 35 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant

Coucoucours Mondial de Bruxelles 2005 - Silver

ageing : 2 years

in the vineyard : Climate: Winter rainfall approximately 300 mm per annum. Summer afternoons are fanned by a cool breeze from the Agulhas Coast. Nights are chilly and mist often shrouds the vineyards until late morning during high summer.

Soils: The gravelly soils are extremely rich in lime with a 7.8-8 Ph.

Irrigation: The vineyards are scientifically irrigated with the aid of a fully computerised irrigation system. Thanks to the most modern technology, irrigation on De Wetshof has been turned into an asset promoting the quality of the grapes.

Rainfall: Robertson is a winter rainfall area with approximately 300 mm per annum.

Pest Control: Due to a very dry climate, spraying is minimal compared to other wine growing regions.

Rootstock: Richter 99, 110, 101-14

Age of the vines: 5-22 years

Yield: 8 Tons per hectare

Soil type: Gravel lime

Vines per hectare: 4000

Trellising style: 6 Wire fence system, cordon with spur pruning

about the harvest: This Chardonnay is selected from specific clones. The grapes were harvested early in the morning at optimum ripeness.

in the cellar : Fermented in stainless steel tanks after which it was left on the fine lees for a few months.

Barrel maturation: None

Danie de Wet adjusts his methods of winemaking from year to year, according to weather conditions and grape quality, in the belief that wine is made in the vineyard and not in the cellar.

Cooper: French oak barrels for De Wetshof are specially selected from specific coopers to enhance the quality of the fruit.

